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Event Guide

Version: EG2023-C

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Introduction

Thank you for considering The Rose for your event! The Rose has been the pulse of Golden since 1859. Over the past three centuries, The Rose has been many things to millions of locals and visitors alike. The Rose is widely recognized as the oldest saloon in the state of Colorado and as the state's second oldest business establishment. Among the other businesses that have operated on the property over the years are: a grocery store, hotel, car dealership, luxury indoor pool, labor union hall, department store, barbershop, butcher, tailor, drugstore, confectionery, roller skating rink, liquor distillery tasting room, law office, photography studio, and for the past 35 years, a lively concert venue that has hosted many well-known musicians and thousands of music fans.

In 2018, the current owner fully renovated the collection of historical buildings located on the site and added a new bar featuring one of the only retractable clear roofs in Colorado, and a state-of-the-art commercial kitchen in order to provide exceptional food for both the restaurant/bar and the event venue operations.

The Rose event venue has been completely refurbished. Dramatic historical design elements such as the steel roof trusses, classic brick walls and original windows have been restored, breathing new life into an iconic Colorado structure. Facility upgrades include all new flooring, bathrooms, lighting, heating and air-conditioning, audio/visual systems, decorative wood and steel finishes, updated private rooms to compliment the main event space, an inspiring collection of original artwork, refurbished antiques and much more.

It is the unique combination of the property's compelling history alongside the substantial recent enhancements that make The Rose a truly remarkable facility. We provide a complete in-house food and beverage program along with all of the amenities you would want for your special event, allowing guests to experience over 150 years of authentic American frontier history while enjoying contemporary food and drink offerings in a totally refreshed physical environment.

Come have a look for yourself and see why it's time to make your own history by holding your event at the beautiful and historic Rose!

Facilities

Located in the heart of charming downtown Golden only 20 minutes west of central Denver, 45 minutes from Denver International Airport, and at the foothills of the Rocky Mountains, The Rose has several interconnected indoor and outdoor options for private event space, making it the ideal venue for parties ranging from as few as 10 to as many as 800 guests. So whether it's a cozy fireside ladies' night out, drinks on the patio, a corporate conference, a company holiday party, or a grand charity gala, The Rose has the perfect space to comfortably accommodate your group.

The Rose Event Venue

Built in 1922 and converted into an elegant indoor pool in 1928 called the "Golden Plunge", The Rose event venue is a distinct and beloved downtown Golden property. Featuring 7500 square feet of total event space, this attractive two-story masonry building was fully restored to its bygone-era art deco glamour during the recent facility renovation. Visitors enter the building under the classic grand marquee on Washington Ave. and are immediately transported back in time to the great western American theaters of the early 20th century. Soaring ceilings, bold steel trusses, elegant lighting and original brick walls define the new venue. In addition, The Rose has two fully stocked bars, a concert-quality sound system, classic parlor games, four big-screen televisions, a large video projection system, a full-sized dance floor and an elevated stage enabling comprehensive entertainment options.

The event venue also has several private rooms attached to the main space and both public and private bathrooms for the convenience of your guests. The interior of The Rose is highly configurable allowing for guests to experience all of the building's architectural grandeur, or to create more intimate divided spaces. The main level of the venue can be rented together with the upper mezzanine or the areas can be reserved separately.

The highly flexible Rose venue is ideal for concerts and other live entertainment, large corporate events, charity galas, class reunions, Bar/Bat Mitzvahs, holiday parties, dinner theater, alumni gatherings, award banquets, family reunions, receptions, and many other types of gatherings.

The State Room

The State Room is located on the mezzanine level of The Rose event venue directly above Washington Ave. With nearly 1000 square feet of steam-punk elegance, The State Room has a private bar with its own highly curated drink program, views over Washington Ave. out to Lookout Mountain, private bathrooms, an elegant fireplace, and two large TV screens for watching the live event happening on the venue stage or to enjoy televised sporting events. Guests can access The State Room through a dedicated entrance on Washington Ave. or through the main venue space. The room is set-up with lounge and bar seating (50 ppl) and works well for cocktail-style/heavy hors d'oeuvres-style events. Smaller more intimate dining experiences with plated meals can be accommodated for an additional fee (25 ppl or less). Giant sliding glass doors open up on to the venue mezzanine, allowing guests to freely move from their private VIP suite out into the venue viewing area to enjoy a live event. This one of a kind room is ideal for private corporate gatherings, concert VIP ticket upgrades, food and beverage tastings, private dinners, graduation parties, meetings, smaller receptions, intimate plated meals, and championship game viewing.

The Buffalo Room

Established in 1859 as the International Bowling Saloon and re-built in its present architectural form in 1902, The Buffalo Room is the site of the oldest bar in the state of Colorado. The recent remodel fully restored the classic masonry façade, re-exposed and highlighted the original interior brick walls, and revealed many distinct architectural elements that have characterized this wonderful building since the early 20th century. The Buffalo Room is a semi-private dining room in our restaurant and is available for private dining. It is ideal for larger social dining functions (75 ppl). You can also add on the attached patio for an additional fee (20 ppl).

The Barbershop

A true piece of American West history in the heart of downtown Golden, this building was originally called the “Iler Block” and now serves as the entry area for the reconfigured the Buffalo Rose bar and restaurant. This classic old west structure was built in 1871 and operated as the Sportsman Barbershop for over a century from 1901-2017. The building is located at the corner of Washington Ave. and 12th St. and was completely restored as part of the recent remodel project. The Barbershop features one of the only exposed brick nogged walls still standing in the entire world! The space also features an original vaulted ceiling, handsome interior wood siding preserved from the Civil War era, and cozy lounge seating arrayed thoughtfully around a charming stone fireplace. The room opens conveniently out on to a patio along 12th Ave. The room is perfect for smaller celebrations (15 inside + 15 on the patio) and works well for cocktail-style/heavy hors d'oeuvres-style events.

The Back Deck

The Rose has long had an energetic outdoor patio along 12th St. The Rose patio remains in its original location, but is now directly connected to a new Rose bar by way of a large glass door opening. The private patio section that we refer to as the “Back Deck” seats up to 25 guests. Book the Back Deck and you and your friends will enjoy a cocktail party with live patio music in a comfortable outdoor setting. The area has two fire pits and is under a roof to shelter your party from the crazy Colorado elements. The Back Deck is set-up with patio-style lounge seating and works well for cocktail-style/heavy hors d'oeuvres-style events. This one of a kind space is ideal for smaller receptions. You can also add on the open-air Back Patio (25 ppl) which is set-up with high-top tables, umbrellas, and patio-style lounge seating.

Site Rental Summary

The Rose has options for almost all types of gatherings. The table below summarizes the different private event spaces that we make available:

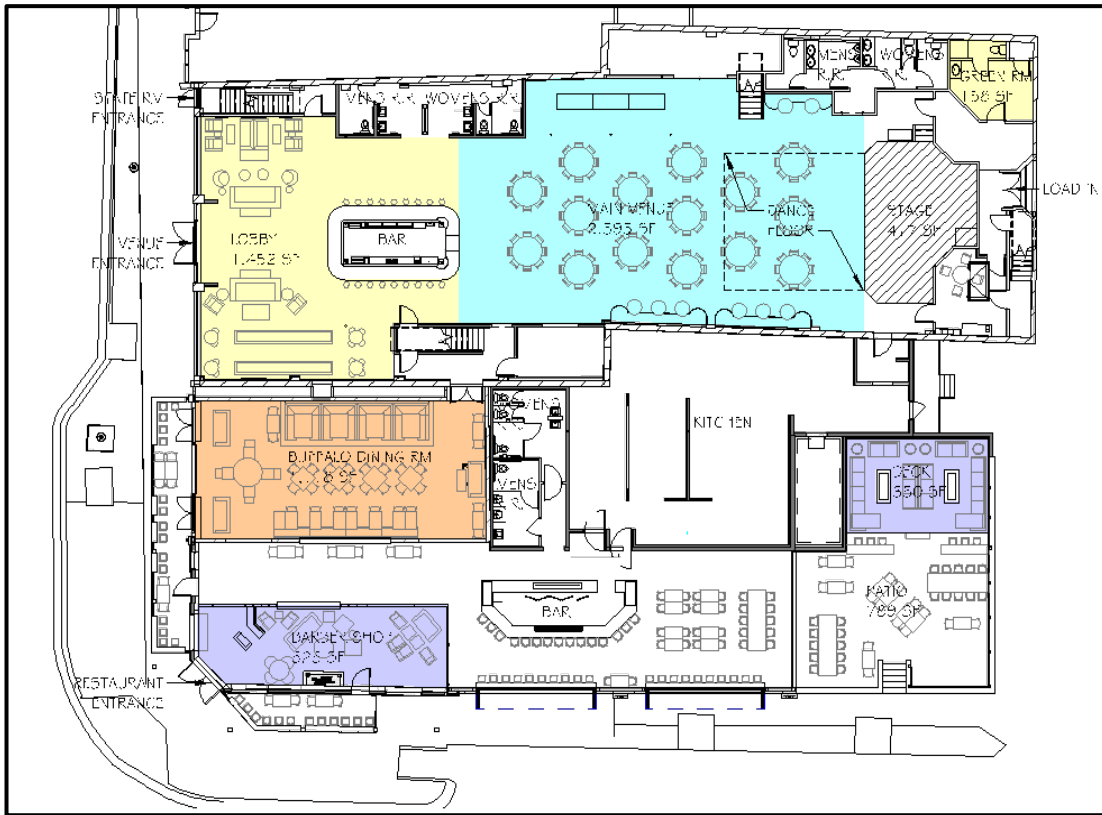
Space	Size (SF)	Configurations & Capacity	Rental Fee	Comments
Entire Event Venue	7500	Existing: 650 Seated Dining: 288 Theater: 400	\$3000 - \$8000	Includes both main and mezzanine levels of The Rose event venue, State Room, and backstage rooms. Ideal for live entertainment, large social events, and corporate conferences. 2 bars, 5 bathrooms, large projection screen, 4 TVs. 417 SF stage and a large dance floor.
The Rose Main Level	5000	Existing: 450 Seated Dining: 200 Theater: 400	\$2000 - \$7000	Includes both main and mezzanine levels of The Rose event venue and backstage rooms. Ideal for medium/large social events, corporate meetings and live events. 1 bar, 4 bathrooms, large projection screen, 2 TVs. Stage and dance floor.
The Rose Lobby	1500	Seated Dining: 60 Reception: 25-100	\$1000 - \$3000	Curtain can divide event venue. Smaller receptions. Includes main venue bar. Private bathroom. 2 TVs. Available for events Sunday through Thursday.
The State Room	900	Reception: 50 With attached mezzanine: 100 Reception / 88 Dining	Min. Food & Beverage	Separate suite on 2 nd floor mezzanine level above Washington Ave. Private bar and bathrooms. Receptions, tastings, private dining, and corporate events. 2 TVs and a fireplace. Food and beverage service.
Venue Private / Upper Dressing	325	Private Space: 10	Included in Venue Rental	Private space on 2 nd floor of mezzanine level next to stage. Bathroom and TV. Food and bar service. Private parties with a VIP level of service.
Venue Green Room/ Lower Dressing	160	Private Space: 8	Included in Venue Rental	Private room backstage on the main level of the event venue for performer preparation.
The Rose VIP Balcony	325	Reception: 25	Min. Food & Beverage	Located on the 2nd floor mezzanine level next to stage. Ideal for smaller groups interested in VIP seating for concerts with a VIP level of service.
Buffalo Room	1100 + patio	Seated Dining: 75 inside +20 with patio on Washington Patio	Min. Food & Beverage	Charming old west indoor dining room with attached outdoor patio. Ideal for a larger private dining experience. Full food and beverage service.
Barbershop	525 + patio	Seated: 15 inside +15 with patio on 12 th St.	Min. Food & Beverage	Cozy indoor lounge with a fireplace and attached outdoor patio. Appetizer and beverage service.
Back Deck	350 + patio	Seated: 25 + 25 with Back Patio	Min. Food & Beverage	Heated and covered outdoor patio with 2 fire pits. Appetizer and beverage service.

NOTE FOR EVENTS:

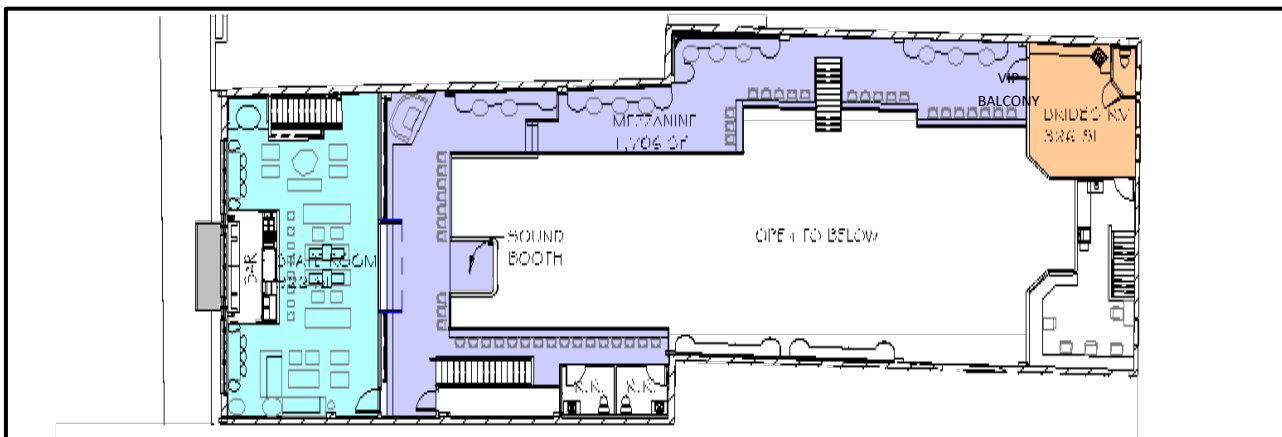
1. The Rose site rental fees vary based on: a) the date of the event; b) the total facility access time; c) guest counts; and d) equipment and services to be provided by The Rose for the event.
2. May, June, July, August, September, October, and December are considered "Peak-Season" and will be priced at the higher-end of the range. Site rental fees for all other months will generally be at the lower-end of the range.
3. Holiday Rates will apply to events in the Main Venue (excluding the State Room) on the following holidays: Memorial Day, Independence Day, Labor Day, Christmas Eve, New Year's Eve. The rate will be equal to that of a Friday, peak-season, unless on a Saturday - then Saturday peak-season pricing will apply.
4. Local youth, civic and religious organizations should contact the Special Event Office for pricing information.
5. For social events (non-weddings), pricing for the entire event venue is for up to 10 total hours of facility access time. All events must end by midnight Mountain Time, to include 1-hour for teardown and clean-up.
6. Facility access time for weddings is always set for 10-hours. We recommend 2:00 pm-midnight for scheduling purposes.
7. Site rental pricing includes tables, chairs, linens, china, flatware, glassware, The Rose staff set-up, tear-down and post-event cleaning of the room.
8. For events that just want to reserve the Main Venue for set-up (no food or beverages) the venue fee will be 2.5 x the day of rate. Friday, Saturday, holiday dates are not available for set-up.
9. As available, The Lobby, State Room, Buffalo Room, Barbershop and Back Deck can be reserved for up to 3-hours.
10. In general, the following dates are blacked out for special/private event reservations in the restaurant: Mother's Day, Memorial Day*, July 4th*, the Saturday of Buffalo Bill Days, Labor Day*, Golden's Candlelight Walk, and New Year's Eve.
* = If the holiday falls on a weekend, the Friday/Saturday dates around the event are also unavailable.
11. Events in The State Room on nights when there are concerts must end by 5:00. Events booked for time once doors have opened for the concert must include tickets to that night's show in their reservation. Tickets for that night's show must be pre-purchased by the Client and/or their guests at least 10-days in advance of the event date. Ticket pricing will be quoted at the "Advanced Ticket" pricing if purchased directly through The Rose. If the Client does NOT want to include that night's show in their reservation, then the sliding glass doors and curtain to The State Room will be closed for the duration of their event.
12. All private spaces (excluding the Main Venue and Lobby) require a minimum Food and Beverage purchase commitment based on the room, date and time frame for the event.
13. A 20% service fee will be applied to your event and is calculated off of the price of the venue rental, catering and bar packages. The service fee covers event coordination, which depending on the size and details of the event, requires a couple days or weeks of work and a team of professionals, general venue and equipment maintenance, upkeep of the grounds, liability insurance, administrative overhead, day-of setup and tear down and cleaning of venue following the event.

Facility Floor Plan

Main Level of Event Venue and Restaurant



Mezzanine Level



Menu Planning

A major component of the recent facility upgrade is a brand new, best-in-class commercial kitchen. Operating out of the new kitchen, our highly accomplished chefs pride themselves on providing guests with an outstanding culinary experience. We assign an Event Coordinator to work with you on every detail of your event, including all aspects of food and beverage menu planning. Our menus are inspired by the freshest local ingredients so minor menu substitutions may occur to accommodate seasonal harvests.

We have an expansive selection of food and beverage offerings, including vegetarian (v), vegan (vegan) and gluten free (GF) options. Please let your Event Coordinator know if you are concerned about any ingredient allergies or if you have special requests, our staff will be happy to collaborate with you to develop a customized menu specifically for your special occasion.

Our banquet pricing is based on a minimum of 25 adult guests. The Rose offers plated dinner menu options for children between the ages of 6 and 12, or if you would like your kids to eat from the buffets, we offer a 50% discount for the little ones. Children 5 and under may eat from the buffets at no charge. Banquet food and beverage pricing does not include a taxable service charge or state and local sales tax. If you have more than 15 kids attending, we will be happy to set up a dedicated children's buffet table, space permitting. A suggested 20% gratuity will be applied to all food and beverage selections.

Plated meals, buffets and food stations are priced for 1½ or 2-hour meal durations as outlined below:

- Breakfast buffet: 1½ hours (between 7:00am–11:00am daily)
- Lunch buffet: 1½ hours (between 11:00am–3:00pm daily)
- Dinner buffet: 2 hours (between 5:00-9:00pm daily)
- Plated dinners: 2 hours (between 5:00-9:00pm daily)

The Rose provides complimentary iced tea, water and coffee and soda with all buffet and plated meal plans. Alcoholic beverages are purchased either through a Hosted Bar package or are based on actual consumption as detailed in the Bar Package section of this Event Guide. We strictly enforce all liquor laws, including legal age identification verifications and the active monitoring and prevention of overconsumption.

Event pricing, final food and beverage plans, and other event details are officially defined and contracted through The Rose Event Contract and an associated Banquet Event Order.

Breakfast Buffets

Priced per person for a minimum 25 people. Children 6-12 are 50% off and children under 6 are free.

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

CLASSIC \$16

Scrambled eggs (V|GF), Applewood smoked bacon (GF|DF), sausage patties (DF), home-fried potatoes with caramelized onion and fresh herbs (V|GF|DF), assorted mini muffins (banana-nut, blueberry, and/or, lemon-poppy seed) (V), and fresh sliced seasonal fruit (V|GF|DF|Vegan).

LIGHTER \$16

Greek yogurt and granola with mixed berry compote (V|GF), hard-boiled eggs (GF|DF), cinnamon streusel coffee cake (V), fresh sliced seasonal fruit (V|GF|DF|Vegan), and an oatmeal bar (V|GF|DF|Vegan) featuring whole milk, brown sugar, local honey, walnuts, dried cherries, maple syrup and cinnamon.

MEXICAN \$17

Scrambled eggs with cheddar and jalapeño pesto (V|GF), cumin and citrus roasted potatoes (V|GF|DF|Vegan), chorizo-chipotle pork carnitas (GF|DF) served with warm flour tortillas (V|DF|Vegan), fresh pico de gallo (V|GF|DF|Vegan), citrus fruit salad with fresh mint (V|GF|DF|Vegan) and petite cinnamon rolls with sweet orange glaze (V).

WESTERN \$19

Scrambled eggs with scallions and cheddar cheese (V|GF), fresh baked biscuits (V) and country sausage gravy, sausage patties (DF), griddled country ham steak (GF|DF), Yukon potatoes O'brien (V|GF|DF|Vegan), fresh sliced seasonal fruit (V|GF|DF|Vegan), fresh baked scones (apple-cinnamon, blueberry, and/or cranberry-orange) with whipped butter and local honey (V).

Breakfast Grab & Go

Priced per person for a minimum 25 people.

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

Breakfast Baked Goods - \$6.50

Assorted breakfast breads (apple, chocolate-cheery, lemon-berry, and/or orange-cranberry), mini muffins (banana-nut, blueberry, and/or lemon poppy seed), fresh baked Danishes (apple, cinnamon, pecan, raspberry, and vanilla) with whipped butter and strawberry jam. (V)

Breakfast Burritos - \$7.00

Choose up to 2 flavors

Choice of chorizo, bacon or vegetarian (onion, tomato, mushroom, bell pepper) with scrambled eggs, potatoes, cheddar cheese, salsa verde wrapped in a flour tortilla (Can be V|DF).

Breakfast Sandwiches - \$7.00

Choose up to 2 flavors

Toasted ciabatta with fried egg, cheddar cheese, and your choice of bacon, ham or grilled tomato and mushroom (Can be V|GF|DF); served with ketchup, fresh salsa and roasted tomato aioli.

Breakfast Egg, Spinach & Goat Cheese Wrap - \$7.50

Scrambled eggs, sautéed spinach, goat cheese, and tomatoes served in a whole wheat tortilla. (V)

Breakfast A La Carte

Priced per item, unless noted otherwise, for a minimum 25 people.

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

Assorted Breakfast Breads: Assorted breakfast breads, such as apple, chocolate-cherry, lemon-berry, and/or orange-cranberry (V). Priced per person.	\$3.00
Biscuit & Gravy: Fresh baked biscuits served with sausage country gravy.	\$2.00
Eggs Benedict: Toasted English muffins topped with Canadian ham, poached egg, dill-hollandaise sauce, and capers.	\$5.00
Fresh Baked Biscuits: Served with strawberry preserves, whipped butter and local honey. (V)	\$2.00
Fresh Baked Lil' Scones: Assorted scones, such as apple-cinnamon, blueberry, and/or cranberry-orange (V) with whipped butter and local honey. (V GF)	\$3.00
Fresh Sliced Seasonal Fruit (V GF DF Vegan)	\$4.00
Greek Yogurt & Granola: Vanilla Greek yogurt, toasty granola, and mixed-berry compote. (V GF)	\$5.00
Individual Yogurt Cups: An assortment of flavors such as: strawberry, blueberry, and mixed berry. (V GF)	\$3.00
Mini Muffins: Assorted mini muffins, such as banana-nut, blueberry, and/or, lemon-poppy seed. (V)	\$2.00
Oatmeal Bar: Oatmeal (V GF DF Vegan) served with a variety of toppings, to include, whole milk, brown sugar, local honey, chopped walnuts, dried cherries, maple syrup, cinnamon. Priced per person.	\$4.00
Petite Cinnamon Rolls: Served with sweet orange glaze. (V)	\$1.50

Breakfast Beverages

Priced per person for a minimum 25 people.

Coffee/Decaf: Served with half-n-half and sweeteners. (8 oz)	\$2.00
Hot Tea: Served with sweeteners and fresh lemon. (8 oz)	\$2.00
Cranberry Juice (10 oz)	\$3.50
Orange Juice (10 oz)	\$3.50

Lunch Buffets

Priced per person for a minimum 25 people. Children 6-12 are 50% off and children under 6 are free.

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

EL REPOSO \$24

Beef Chile Colorado (GF|DF), Adobo Chicken (GF|DF)

Sides

Elote Charred-Corn Rice Pilaf (V|GF|DF|Vegan), Black Beans (V|GF|DF|Vegan),
Corn (V|GF|DF|Vegan) and Flour Street-size Tortillas (V|DF|Vegan)
Chilled Pineapple Salad with Strawberry, Melon, Mint & Agave Nectar (V|GF|DF|Vegan),
and House-Fried Tortilla Chips (V|GF|DF|Vegan), Fresh Pico de Gallo (V|GF|DF|Vegan).

Mexican Brownies (V)

FRONT RANGE PIT BBQ \$24

Entrées your choice of two or add a third option for \$7/pp

Beer-Braised Pulled Pork (DF), Smoked Beef Brisket (GF|DF), Herb-Grilled Chicken (GF|DF),
Chili-Rubbed Tri-tip (GF) or Sweet Ancho Turkey Breast (GF|DF).

Sides

Three Pepper Baked Beans (V|GF|DF|Vegan), Yukon Gold Potato Salad (V|GF),
Jalapeño-Honey Coleslaw (V|GF), Fresh Sliced Seedless Watermelon (V|GF|DF|Vegan), Fresh Baked Rolls (V),
and House-Fried Potato Chips (V|GF|DF|Vegan).

Brownies (V)

LOOKOUT MOUNTAIN SOUP & SANDWICH \$22

Two house-made soups, full sandwich on freshly baked multigrain bread (V|DF)
or full wrap on a soft flour tortilla (V|DF|Vegan).

Your choice of three:

Poblano Chicken Salad (GF); Oven-Roasted Ancho Turkey with Habañero Mayo (GF); Smoked Ham and Cheddar
with Dijon Aioli (GF); Shaved Chili-Rubbed Beef Flank Steak with Scallion Pesto (GF) or Grilled Vegetables
with Basil Vinaigrette (V|DF|Vegan). Sandwiches and wraps served with Lettuce, Tomato, Onion,
Pickles, and House-Fried Potato Chips (V|GF|DF|Vegan)

Assorted Fresh Baked Cookies (V)

THE 5280 LUNCHEON \$28

Entrées ... your choice of two or add a third option for \$6.25/pp

Citrus and Oregano Grilled Chicken Breast (GF|DF), Char-Grilled Salmon with Balsamic-Tomato Coulis (GF|DF),
Whole Wheat Penne with Arugula Pesto and Baby Tomatoes (V|DF|Vegan).

Sides

Quinoa Pilaf (V|GF|Can be DF & Vegan), Steamed Seasonal Vegetables (V|GF|DF|Vegan), Garden Salad (V|GF|DF|Vegan)
with Fresh Chive Ranch (V|GF) and Orange-Thyme Balsamic Dressing (V|GF|DF|Vegan).

Assorted Fresh Baked Cookies (V)

Budget Buffets

Special-priced buffets for Local Teams, Schools & Civic Organizations. Priced per person for a minimum 25 people. These menus are NOT eligible for discount for non-profit organizations.

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

BACKYARD PICNIC \$17

Hot Dogs (DF) and Brats (DF), Baked Beans (V|GF|DF|Vegan), House-Fried Potato Chips (V|GF|DF|Vegan), Jalapeño-Honey Coleslaw (V|GF) and Fresh Baked Cookies (V).

ITALIAN BUFFET \$17

Rigatoni tossed in Red Sauce (V|DF|Vegan), Penne with Grilled Chicken and Alfredo, Garlic Bread (V), Sautéed Seasonal Veggies (V|GF), Caesar or Mixed Greens House Salad (V|GF|DF|Vegan) with Fresh Chive Ranch (V|GF) and Orange Thyme Balsamic (V|GF|DF|Vegan) and Assorted Fresh Baked Cookies (V).

TACO BAR \$17

Southwest Seasoned Ground Beef (GF|DF), Shredded Chili Chicken (GF|DF), Black Beans (V|GF|DF|Vegan), Spanish Rice (V|GF|DF|Vegan), Soft Flour (V|DF|Vegan) and Hard Corn Taco Shells (V|GF|DF|Vegan), Lettuce, Shredded Cheddar Cheese (V|GF), House-Fried Tortilla Chips (V|GF|DF|Vegan), Fresh Salsa (V|GF|DF|Vegan) and House-made Cinnamon & Sugar Sopapillas (V).

Hors D'oeuvres - Stationed

Priced per item / serving for a minimum 25 people.

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

Blue Moon Poached Shrimp Cocktail: Served with orange-chipotle cocktail sauce. (DF) 3 pieces.	\$6.75
Cheese Assortment: A dynamic display of domestic and imported cheeses, crackers and breads. (V)	\$5.00
Chips and Dips: House-made potato and tortilla chips (V GF DF Vegan), assorted salsas (V GF DF Vegan), pico de gallo (V GF DF Vegan), and vegetable dip. (V GF)	\$4.00
Fresh Fruit Skewers: Seasonal fresh fruit, mint, toasted coconut, and mixed-berry whip. (V GF DF Vegan)	\$4.50
Hummus with Crudités: House-made hummus, grilled pita, cucumbers, carrots and celery. (V GF DF Vegan)	\$5.00
Rose Wings: Served with our house adobo-tequila agave or buffalo sauce. (GF) 3 pieces.	\$5.50
Vegetable Crudités: An assortment of fresh vegetables (V GF DF Vegan) with fresh chive ranch (V GF) and orange-thyme balsamic vinaigrette. (V GF DF Vegan)	\$4.00

Hors D'oeuvres - Passed or Stationed

Priced per piece for a minimum order 25 pieces.

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

Ahi Poke Wonton Cup: Ginger-soy marinated Ahi, crispy wonton cup, dynamite aioli, roasted corn-pineapple-avocado salsa, shaved Fresno chili, scallions, sesame seeds. (DF)	\$2.75
Antipasti Skewers: Salami, provolone, pepperoncini hot peppers, tomatoes and marinated mushrooms. (GF)	\$4.75
Avocado Toast-ada: Baby tomato, pumpkin seeds, Colorado agave nectar, cotija, micro cilantro, crispy mini corn tostada. (V GF)	\$2.00
Bacon and Onion Tarts: Crispy bacon, caramelized onion, blue cheese, scallion.	\$2.75
Brisket Sliders: Slow-smoked brisket, pickle, house BBQ sauce, toasted slider bun. (DF)	\$5.00
Caprese Skewer: Ciliegene mozzarella, baby tomato, pesto, balsamic glaze. (V GF)	\$2.00
Chimichurri Beef Flatbread Crostini: Tender sliced beef, fresh chimichurri, Cotija cheese, grilled flatbread.	\$3.00
Crème de Brie Tartlet: Brie filled tartlet, roasted tomato, balsamic-onion marmalade. (V)	\$2.00
Dirty Martini Deviled Egg: Hard-boiled egg, gin, green olive, cocktail onion, lemon zest, parsley. (V GF)	\$2.25
Grilled Jalapeño Shrimp Skewers: Grilled shrimp, jalapeños, tomato, cilantro vinaigrette. (GF DF)	\$4.25
Grilled Mediterranean Shrimp Skewers: Grilled Mediterranean-style shrimp, tomato, red onion, olive oil, and lemon juice. (GF DF)	\$4.25
Honey-Stout Chicken Skewers: Marinated chicken, honey-stout glaze, scallion. (DF)	\$4.00
Jackfruit Sliders: Chipotle BBQ jackfruit, pickled onions, greens, jalapeño, toasted slider bun. (V DF Vegan)	\$4.50
Jackfruit Tostadas: Chipotle BBQ jackfruit, pickled onion, Cotija cheese, crispy corn tortilla. (V GF)	\$3.00
Mac-n-Cheese Sticks (choose up to 2 flavors): 3 Cheese (V), Bacon, and/or Green Chili (V) with fresh chive ranch. (V)	\$3.50
Meatballs:	
▪ Asian Meatballs: Savory pork and beef meatballs simmered in our orange-teriyaki glaze with toasted sesame seeds and scallions. (DF)	\$2.50
▪ Bison Meatballs: Whiskey glazed bison meatballs. (DF)	\$2.75
▪ Buffalo Chicken Meatballs: Ground chicken meatballs, house buffalo sauce, ranch drizzle, shredded scallion.	\$2.75
▪ Chickpea Meatballs: Seared chickpea meatballs with sesame, flax, spices, lemon and fresh parsley (V GF DF Vegan) served with tzatziki sauce. (V GF)	\$2.00
▪ Colorado Lamb Meatballs: Fresh ground Colorado lamb, pomegranate-orange glaze, and mint. (DF)	\$2.75
Mexican Street Corn Crostini: Charred corn hummus, cotija, lime, cayenne, corn tortilla crostini, red onion, cilantro. (V GF)	\$2.00
Mini Maryland-style Crab Cake: lump crab cake, lemon-dill-caper remoulade. (DF)	\$6.75
Mushroom Tarts: Mushroom duxelle, goat cheese cream, chives. (V)	\$2.25
Pumpkin Seed Pesto Canapés: Toasted pumpkin seed pesto, Parmesan, arugula, grilled lemon. (V)	\$2.20
Roasted Tomato and Garlic Bruschetta: Fresh tomatoes, garlic, red onion, basil, olive oil, grilled baguette, Parmesan. (V)	\$2.00
Shredded Pork Tostadas: Braised pork, shoulder pickled onion, Cotija, crispy corn tortilla. (GF)	\$3.00
Smoked Salmon Bruschetta (DF) or Cucumber Bite (GF DF): House-smoked salmon, grilled baguette (or cucumber round), tomato, onion, capers, lemon.	\$3.50
Spicy Candied Bacon & Melon Bite: Sriracha-candied bacon and melon, chives. (GF DF)	\$2.00

Food Stations

These food stations work well for events looking for more of a Cocktail-Style Reception.
Minimum order 25 pieces.

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

ASIAN FOOD STATION

- Beef Satay:** Served with soy-ginger sauce. (GF|DF) \$5.00
- Cold Noodle Salad:** Ramen noodles, bell peppers, broccoli, scallion, carrots, cilantro, lime, edamame, cabbage, toasted sesame seeds, wasabi vinaigrette. (V|DF|Vegan) \$4.50
- Potstickers - Vegetarian:** Vegetable potstickers (V|DF|Vegan) served with a ponzu dipping sauce (V|DF|Vegan). \$2.50

BAR FOOD STATION

- French Fry Station (V|GF|DF|Vegan):** Served in paper cones with 3 sauces: Buffalo Blue (V), Sriracha & Scallion (V|GF|DF), Spicy Ranch & Bacon (GF). \$2.75
- Mac-n-Cheese Sticks (choose up to 2 flavors):** 3 Cheese (V), Green Chili (V), and/or Bacon with fresh chive ranch. (V) \$3.25
- Mini Chicken & Waffles:** Crispy, golden chicken bites skewered on fluffy, mini Belgian waffles. Served with your choice of dipping sauce: Traditional Maple Syrup (V|GF|DF|Vegan), Hot-Honey (V|GF|DF), or Spicy Soy-Ginger Glaze (V|GF|DF|Vegan). \$2.25
- Nacho Bar:** House-fried tortilla chips (V|GF|DF|Vegan), queso (V|GF), salsa (V|GF|DF|Vegan), pico de gallo (V|GF|DF|Vegan), and crema (V|GF). Add grilled (GF|DF) for \$1.75 per person. \$5.00
- Soft Pretzels (Large | Small | 3- Bites):** Soft, warm pretzels served with beer cheese and spicy mustard. (V|DF) \$5.50
- Prices are listed to reflect the portion size as listed. \$3.00
- \$3.00

BBQ STATION

- Brisket Sliders:** Slow-smoked brisket, pickle, house BBQ sauce, toasted slider bun. (DF) \$5.00
- Chips and Dips:** House-made potato and tortilla chips, assorted salsas, pico de gallo and vegetable dip. (V|GF) \$4.00
- Cheeseburger Egg Roll:** Ground beef, pickles, shaved onion, cheddar, deli mustard, ketchup. \$3.00
- Dirty Martini Deviled Egg:** Hard-boiled egg, gin, green olive, cocktail onion, lemon zest, parsley. (GF) \$2.25
- Mexican Street Corn Crostini:** Charred corn hummus, cotija, lime, cayenne, corn tortilla crostini, red onion, cilantro. (V|GF) \$2.00
- Jackfruit Sliders:** Chipotle BBQ jackfruit, pickled onions, greens, jalapeño, toasted slider bun. (V|DF) \$5.00
- Mac-n-Cheese Sticks (choose up to 2 flavors):** 3 Cheese (V), Green Chili (V), and/or Bacon with fresh-chive ranch. (V) \$3.25

CHARCUTERIE BOARD

- Charcuterie Board:** A visually appealing display featuring: sliced artisanal cured meats such as coppa, sopressata, prosciutto di parma, mortadella, & longanzia; aged and fresh cheeses such as blue, aged cheddar, swiss, havarti; fresh berries and grapes; mustards and marmalades, sliced French bread and specialty crackers. (Can be V, GF, DF and Vegan) \$18.25

GREEK STATION

- Chicken Satay:** Drizzled with lemon-oregano olive oil (GF|DF) and served with peanut-ginger dipping sauce. (V|GF) \$5.00
- Chickpea Meatballs:** Seared chickpea meatballs with sesame, flax, spices, lemon and fresh parsley (V|GF|Vegan) served with tzatziki sauce. (V|GF) \$2.50
- Colorado Lamb Meatballs:** Fresh ground Colorado lamb, mint, tomato, white wine. \$3.25
- Grilled Mediterranean Shrimp Skewers:** Grilled Mediterranean shrimp, tomato, red onion, olive oil, lemon juice. (GF|DF) \$4.75
- Hummus with Crudité:** House-made hummus, grilled pita, cucumbers, carrots and celery. (V|GF|DF|Can be Vegan) \$5.00

LATE NIGHT FOOD STATION

Cheeseburger Egg Roll: Ground beef, pickles, shaved onion, cheddar, deli mustard, ketchup.	\$3.00
Dorito-Crusted Mac-N-Cheese Bites: Dorito-crusted 3-cheese mac-n-cheese bites. Choose from Nacho Cheese, Cool Ranch, or Flamin' Hot Doritos. Ranch dipping sauce. (V)	\$3.75
French Fry Station (V GF DF Vegan): Served in paper cones with 3 sauces: Buffalo Blue (V), Sriracha & Scallion (V GF DF), Spicy Ranch & Bacon (GF).	\$2.75
Grown-Up PB&J Bite: Toasted multigrain bread squares, chunky peanut butter, crispy bacon, jalapeno jelly. (DF)	\$2.75
Mac-n-Cheese Sticks (choose up to 2 flavors): 3 Cheese (V), Green Chili (V), and/or Bacon with fresh-chive ranch. (V)	\$2.50
Mini Bison Reuben: Thinly-shaved bison pastrami, house 1000 island, feathered slaw, Swiss cheese, toasted marble rye triangles.	\$3.25
Mini Breakfast Burrito: Scrambled eggs, cheddar, green chilis, fried potatoes, soft flour tortilla. (V)	\$3.00
Mini Chicken & Waffles: Crispy, golden chicken bites skewered on fluffy, mini Belgian waffles. Served with your choice of dipping sauce: Traditional Maple Syrup (V GF DF Vegan), Hot-Honey (V GF DF), or Spicy Soy-Ginger Glaze (V GF DF Vegan).	\$2.00
Mini Milkshakes (choose up to 2 flavors): Cold, creamy, house-blended ice cream milkshakes. (V GF) Choose from Chocolate, Mocha, Salted Caramel, Strawberry, or Vanilla. Cookies & Cream (V) +\$0.25/each.	\$1.50
Nacho Bar: House-fried tortilla chips (V GF DF Vegan), queso (V GF), salsa (V GF DF Vegan), pico de gallo (V GF DF Vegan), and crema (V GF). Add grilled (GF DF) for \$1.75 per person.	\$5.00
Pizzettas: Choose two (2) options.	\$2.50
<ul style="list-style-type: none">• Garden Pizetta: Naan flatbread, basil pesto, mozzarella, baby tomatoes, thinly sliced pepperoncini, Parmesan, baby arugula, light drizzle of balsamic glaze. (DF)• Smoked Chicken Pizetta: Naan flatbread, signature sweet and robust Rose barbecue sauce, mozzarella, smoked gouda, shaved Fresno chiles, pickled red onion, scallions.• Traditional Pepperoni: Naan flatbread, house marinara, mozzarella, thin sliced pepperoni, light dusting of grated Parmesan.	
Soft Pretzels (Large Small 3- Bites): Choice of large (5 oz), small (2.5 oz), or 3 bite-sized pretzels with sea salt. (V)	\$5.00
Served with your choice of 2 sauces: Spicy brown mustard (V GF DF Vegan), spiked cheddar cheese sauce (V), or honey Dijon (V GF DF Vegan) NOTE: Prices are listed to reflect the portion size as listed.	\$3.00
Street Tacos: Choose two (2) options.	\$3.00
<ul style="list-style-type: none">• Calabacitas: Charred corn, zucchini, yellow squash, green chiles, cilantro. (V GF)• Chicken Tinga: Slow cooked and shredded chicken in red sauce, griddled corn tortilla, cotija, mango-pineapple salsa, feathered cabbage. (GF)• Pulled Pork: Slow-cooked and shredded pork, griddled corn tortilla, shredded cabbage, pickled red onion, cotija, cilantro. (GF)	\$3.50

SOUTH OF THE BORDER STATION

Chimichurri Beef Flatbread Crostini: Tender sliced beef, fresh chimichurri, Cotija cheese, grilled flatbread.	\$3.50
Grilled Jalapeño Shrimp Skewers: Grilled shrimp, jalapeños, tomato, cilantro vinaigrette. (GF DF)	\$2.50
Jackfruit Tostadas: Chipotle BBQ jackfruit, pickled onion, Cotija cheese, crispy corn tortilla. (V GF)	\$3.00
Mexican Street Corn Crostini: Charred corn hummus, cotija, lime, cayenne, corn tortilla crostini, red onion, cilantro. (V GF)	\$2.00
Nacho Bar: House-fried tortilla chips (V GF DF Vegan), queso (V GF), salsa (V GF DF Vegan), pico de gallo (V GF DF Vegan), and crema (V GF). Add grilled (GF DF) for \$1.75 per person.	\$5.00
Shredded Pork Tostadas: Braised pork, shoulder pickled onion, Cotija, crispy corn tortilla. (GF)	\$3.00

VEGAN STATION

Beyond Meatball Slider: Beyond Meat meatballs in a tomato, harissa, and fresh basil sauce served on a vegan bun. (V DF Vegan)	\$6.75
Hummus with Crudités: House-made hummus, grilled pita, cucumbers, carrots and celery. (V GF DF Can be Vegan)	\$5.00
Tofu Bahn Mi Slider: Sautéed, soy and lemongrass marinated tofu topped with cilantro, carrots, and jicama served on a vegan bun. (V DF Vegan)	\$5.50

Build Your Own

Priced per person for a minimum 25 people.

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

The Rose dinner catering menu allows you to custom create the ideal menu for your event.
The step-by-step process is outlined below.

STEP ONE – BUFFET OR PLATED MEAL

The Rose offers 2 different catering styles for you to choose from:

Buffet Dinners

- Where guests fill their own plates and return to their seats.
- Buffet pricing:** Take the highest price entrée + starch + vegetable + dessert.
- Add \$6 if you want to add a 3rd entrée.
- NOTE:** With buffet dinners, children 6-12 are 50% off and under 5 and under are free.

Plated Dinners

- Where the meal is brought to each guest individually.
- Plated meal pricing:** The price of each entrée + starch + vegetable + dessert.
- Add \$6 if you want to offer dual entrées on each plate.
- NOTE:** All plated meal options would have the same starch, vegetable, and up to 2 desserts.
- NOTE:** All plated meals require assigned seats and place cards (provided and set-up by the Client).

NOTE: Salad, dinner rolls and butter included in both buffet and plated meal options at no additional charge.

STEP TWO – CHOOSE 1 SALAD

Mixed Greens House Salad with cucumber, grape tomatoes, red onions, and shaved carrots (V|GF|DF|Vegan). Served with Orange Thyme Balsamic (V|GF|DF|Vegan) or Fresh Chive Ranch. (V|GF)

Italian Tossed Salad with cucumber, grape tomatoes, red onion, shaved carrots, red bell pepper, and pepperoncini. Served with Cabernet Vinaigrette. (V|GF|DF|Vegan)

Caesar Salad with romaine lettuce, buttery croutons, and shaved Parmesan cheese. Served with Caesar dressing.

STEP THREE – CHOOSE 2 PROTEINS

Beef

Bistro beef medallions, wild mushroom demi-glace (GF|DF) **\$33**

Braised bison short ribs, stout demi-glace (DF) **\$37**

Chili-rubbed flatiron steak, chipotle demi-glace (GF|DF) **\$33**

Porcini-dusted NY Strip, truffled-sweet corn cream sauce (GF) **\$37**

Chicken

Crispy fried chicken, spicy-sweet chili glaze, spicy aioli drizzle, scallions **\$25**

Grilled chicken breast, house molé sauce (GF|DF) **\$25**

Herb-roasted chicken breast, garden herb-butter glaze (GF) **\$25**

Memphis spice-rubbed grilled chicken breast, signature Rose BBQ sauce featuring ancho, chipotle and hatch chilies (GF|DF) **\$25**

Pan-seared lemon-basil chicken, lemon basil cream sauce (GF) **\$25**

Fish		Pork	
Agave-lime glazed roasted salmon (GF DF)	\$33	House-smoked pork loin, sweet & tangy peach salsa (GF DF)	\$25
Chimichurri rubbed salmon, pan-seared, poblano sofrito (GF DF)	\$33	Roasted pork tenderloin, lemon-basil cream (GF)	\$25
Colorado striped bass, pan-seared, mango pico de gallo (GF) March-September	\$37	Spice-rubbed pork loin, slow-roasted, balsamic-peach relish (GF DF)	\$25
Colorado striped bass, pan-seared, rosemary-brown butter, toasted pumpkin seeds (GF) October-February	\$37		
Grilled mahi, pumpkin seed pesto, balsamic tomato coulis (GF DF)	\$37		
Vegetarian / Vegan			
Cauliflower		Ratatouille stuffed pasta shell, ricotta, house marinara (V)	\$20
○ Buffet: Cheesy cauliflower florets: blanched cauliflower florets, house cheese sauce, asparagus, baby tomatoes, crispy shallots, truffled Parmesan gratin (V)	\$20	Tofu picatta, lemon & white wine pan sauce, capers (VDF Vegan)	\$17
○ Plated: Grilled cauliflower wedge, tomato jam, baby arugula (V GF DF Vegan)	\$20	Wild rice pilaf stuffed acorn squash, dried cherries, walnuts (V GF DF Vegan) Available: October-February	\$19
Quinoa and vegetable stuffed poblano, smoky chipotle tomato sauce, goat cheese (V GF Can be DF & Vegan)			\$19

STEP FOUR – CHOOSE 1 STARCH

Creamy risotto, shallots, white wine, Parmesan, smoked gouda (V GF)	\$4	Rosemary and garlic roasted fingerling potatoes (V GF)	\$5
Grilled smashed red potatoes (V GF DF Vegan)	\$4	Spanish rice with peas, corn, and roasted tomatoes (V GF DF)	\$5
Loaded mac-and-cheese, house cheddar cheese sauce, sour cream, crispy bacon, scallions	\$6	Truffled gouda potato ragout (V GF)	\$5
Lyonnais-style marble potatoes, butter, shaved onion, fresh chervil (V GF)	\$6	Wild rice pilaf, garden peas, carrots (V GF DF Vegan)	\$3
Roasted corn-saffron risotto, fresh lemon, smoked paprika, baby arugula, cotija (V GF)	\$5	Yukon gold mashed potatoes (V GF)	\$4

STEP FIVE – CHOOSE 1 VEGETABLE

Balsamic-caramelized Brussels sprouts, garlic, shaved shallots, lava sea salt (V GF DF Vegan)	\$5	Roasted root vegetables, seasonal (V GF DF Vegan)	\$3
Green beans, shaved shallots, butter, cracked pepper (V GF)	\$4	Roasted seasonal vegetables (V GF DF Vegan)	\$4
Grilled asparagus, lemon vinaigrette (V GF DF Vegan)	\$8	Steamed broccolini, roasted garlic, butter, lemon zest (V GF)	\$4

STEP SIX – CHOOSE YOUR DESSERT

Please refer to **Buffet & Plated Dessert Options** and **Dessert Shots** on **page 19**.

Pre-Selected Dinner Buffets

Priced per person for a minimum 25 people Children 6-12 are 50% off and under 6-years-old are free.

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

LA ROSITA \$32

Entrées

Carne Asada with Jalapeño Pesto (GF|DF), Molé Chicken (GF|DF), Roasted Poblano and Mushroom Enchiladas (V|GF).

Sides

Spanish Rice (V|GF|DF|Vegan), Black Beans (V|GF|DF|Vegan), Grilled Fajita Vegetables (V|GF|DF|Vegan), House-Fried Tortilla Chips (V|GF|DF|Vegan), Fresh Salsas (V|GF|DF|Vegan), Flour (V|DF|Vegan) and Corn Tortillas (V|GF|DF|Vegan).

House-Made Cinnamon & Sugar Sopapillas (V) with Local Honey

MILE HIGH BACKYARD BBQ \$34

Entrées – your choice of three

Beer-Braised Pulled Pork (DF), Chili-Rubbed Tri-tip (GF), Memphis Spice-Rubbed Grilled Chicken (GF|DF), Smoked Beef Brisket (GF|DF), or Sweet Ancho Turkey Breast (GF|DF).

Sides

Jalapeño-Honey Coleslaw (V|GF), Mac & Cheese (V), Three Pepper Baked Beans (V|GF|DF|Vegan), Fresh Baked Rolls and butter (V), and House-Fried Potato Chips (V|GF|DF|Vegan).

Seasonal Fruit Crisp (V|GF).

PAISAN \$39

Entrées – your choice of two

Penne and Roasted Tomato Sauce (V|DF) with Mild Italian Sausage (GF|DF) or Meatballs, Lemon-Basil Chicken (GF) or Roasted Vegetable Lasagna (V).

Sides

Fresh Mozzarella and Heirloom Tomatoes (V|GF), Herb-Roasted Potatoes (V|GF|DF|Vegan), Sautéed Seasonal Vegetables (V|GF), Tossed Italian Garden Salad (V|GF|DF|Vegan) with Cabernet Vinaigrette (V|GF|DF|Vegan), and Garlic Bread (V).

New York Style Cheesecake (V) with Mixed Berry Coulis (V|GF|DF|Vegan).

THE 14'ER \$42

Entrées – your choice of two, or add a third option for \$8.50/pp

Agave and Lime Glazed Salmon (GF|DF), Herb-Marinated Grilled Chicken Breast (GF|DF),
Rosemary and Oregano Rubbed Pork Loin (GF|DF), Wild Mushroom Beef Medallions (GF),
or Quinoa Stuffed Poblano Peppers (V|GF|Can be DF &Vegan).

Sides

Garlic Mashed Yukons(V|GF) or Roasted Fingerling Potatoes (V|GF|DF|Vegan), Sautéed Seasonal Vegetables (V|GF)
or Grilled Vegetable Platter (V|GF|Can be DF &Vegan), Mixed Greens House Salad (V|GF|DF|Vegan) with Fresh Chive Ranch (V|GF)
and Orange-Thyme Balsamic (V|GF|DF|Vegan) or Caesar Salad, and Fresh Baked Bread and Rolls with butter (V).

New York Style Cheesecake (V) with Mixed Berry Coulis (V|GF|DF|Vegan) or **Seasonal Fruit Crisp** (V|GF).

THE CARVERY \$52**

Entrées – includes a Prime Rib station and one other entrée selection from “The 14'er” menu

Chef-carved Slow-Cooked Beef Prime Rib (GF|DF) with Fresh Au Jus, Horseradish Cream, and Spicy Mustard.

Garlic Mashed Yukons(V|GF) or Roasted Fingerling Potatoes (V|GF|DF|Vegan), Sautéed Seasonal Vegetables (V|GF)
or Grilled Vegetable Platter (V|GF|Can be DF &Vegan), Mixed Greens House Salad (V|GF|DF|Vegan) with Fresh Chive Ranch (V|GF)
and Orange-Thyme Balsamic (V|GF|DF|Vegan) or Caesar Salad, and Fresh Baked Bread and Rolls with butter (V).

New York Style Cheesecake (V) with Mixed Berry Coulis (V|GF|DF|Vegan) or **Seasonal Fruit Crisp** (V|GF).

**** Price subject to change to current market price for Prime Rib. Price would be updated when final guest count is submitted 10-days prior to your event.**

Desserts

Buffet Meals – choose ONE dessert option for your buffet.

Plated Meals - choose no more than TWO dessert options for ALL of your guests.

Place card or meal ticket is required to indicate dessert selection for all Plated Desserts.

BUFFET & PLATED DESSERT OPTIONS

Priced per person for a minimum 25 people.

Dietary Information: **Vegetarian (V)** | **Gluten-Free (GF)** | **Dairy-Free (DF)** | **Vegan**

Flourless Chocolate Cake (V|GF) \$7.50

with Mixed Berry Coulis (V|GF|DF|Vegan)

Fresh Baked Triple Chocolate Chip Ice Cream Sandwich (V) \$6.50

with Cinnamon Ice Cream (V|GF) | **NOTE: Plated service only**

Fresh Fruit Skewers \$4.50

with Mixed Berry Whip (V|GF|DF|Vegan)

New York Style Cheesecake (V) \$7.50

with Mixed Berry Coulis (V|GF|DF|Vegan)

Seasonal Fruit Crisp (V|GF) \$6.75

DESSERT SHOTS

Mini desserts served in individual plastic shot glasses (if stationed or on buffet) or in mini-Mason jars (plated meals).

Priced per person for a minimum 25 people.

Dietary Information: **Vegetarian (V)** | **Gluten-Free (GF)** | **Dairy-Free (DF)** | **Vegan**

Description	Buffet	Plated
Alfajores parfait , vanilla bean crema, crumbled sugar cookie, dulce de leche. (V)	\$1.50	\$5.50
Bittersweet chocolate pot de crème , vanilla bean whipped cream. (V GF DF Vegan)	\$1.00	\$5.00
Classic lemon posset , fresh blackberry, caramelized puff pastry. (V)	\$1.50	\$5.50
Mini key lime s'more parfait , graham crumbs, flame roasted marshmallow. (V Can be GF on request)	\$1.00	\$5.00
PB&J mousse , graham crumbs, raspberry coulis. (V Can be GF on request DF Vegan)	\$1.00	\$5.00
Salted caramel budino , chocolate cookie crumbs, caramelized puff pastry. (V)	\$1.00	\$5.00
Tres leches parfait , mango-kiwi-blueberry salsa, toasted coconut. (V)	\$1.00	\$5.00

DESSERT BAR OPTIONS

Priced per person for a minimum 25 people.

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

Assorted Brownie Bites: Bite-size brownies in flavors including, but not limited to Raspberry, Oreo, Fudge, Mint Chocolate (V).	\$3.00
Assorted Mini Cheesecake Bites: Individual bite-size cheesecakes in flavors such as New York Vanilla, Chocolate Cappuccino, Silk Tuxedo, Lemon, Chocolate Chip, Raspberry, and/or Amaretto (V).	\$3.00
Assorted Freshly Baked Cookies - Petite Size: Freshly baked bite-size cookies in flavors such as Chocolate Chip, Oatmeal, Peanut Butter, Sugar, and/or White Chocolate Macadamia (V).	\$1.25
Cereal Treat Bars: Puffed fruity-rice cereal with marshmallow triangles dipped in white chocolate (V GF).	\$2.25
Chocolate Dipped Rice Krispie Treat Bars: Puffed rice cereal with marshmallow dipped in dark chocolate. (V)	\$1.50
Churro Bites: Four (4) fried mini-churros dusted with cinnamon and sugar (V). Served with salted caramel sauce (V GF) and strawberry coulis (V GF DF).	\$2.25
Fresh Fruit Skewers: Seasonal fresh fruit, mint, toasted coconut (V GF DF Vegan), and honey-yogurt dip (V GF).	\$4.00
Mini Milkshakes (choose 2 flavors): Cold, creamy, house-blended ice cream milkshakes (V GF). Choose from Vanilla Bean, Chocolate, Mocha, Salted Caramel, or Strawberry. Cookies & Cream (V) +\$0.25/each.	\$2.00
Puppy Chow: A crispy sweet mixture of rice cereal, chocolate, peanut butter, and powdered sugar served in individually portioned bags (V GF).	\$4.50
Tin-Cup Cookies (choose 2 flavors): Warm, soft-baked cookie "cups" with salted caramel and dark chocolate sauces for drizzling. Choose from Chocolate Chip, Oatmeal, and Sugar cookies (V).	\$2.50
Triple Chocolate Cookies: Rich chocolate enriched cookie dough with dark and white chocolate chunks (V).	\$2.00

Kid Menus

For guests under 12, please choose no more than TWO entrée options for ALL of your little guests.
Place card or meal ticket is required to indicate entrée selection if for a Plated Meal reception.

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

CHICKEN FINGERS \$13.25

Chicken Fingers (DF), French Fries (V|GF|DF|Vegan),
Seasonal Fresh Fruit Cup (V|GF|DF|Vegan), and a Fresh-Baked Cookie (V).

CHEESEBURGER \$13.25

Grilled Angus Beef Burger (GF|DF), Cheddar Cheese (V|GF), Lettuce and Tomato,
French Fries (V|GF|DF|Vegan), Seasonal Fresh Fruit Cup (V|GF|DF|Vegan), and a Fresh-Baked Cookie (V).

FLATBREAD PIZZA \$10.00

Cheese Flatbread Pizza (V),
Seasonal Greens (V|GF|DF|Vegan), and a Fresh-Baked Cookie (V).

GRILLED CHICKEN BREAST \$13.25

Grilled Colorado Chicken Breast (GF|DF), French Fries (V|GF|DF|Vegan),
Seasonal Fresh Fruit Cup (V|GF|DF|Vegan), and a Fresh-Baked Cookie (V).

WHOLE GRAIN 'PSKETTI \$13.25

Tossed with Marinara (V|GF|Can be DF & Vegan), or Meatball Marinara (Can be DF), warm Garlic Bread (V),
small side of Seasonal Greens (V|GF|DF|Vegan), and a Fresh-Baked Cookie (V).

Bar Options

The Rose believes that different types of events call for different types of bars. We offer three beverage programs for clients to choose from: Hosted Bar, Partially Hosted Bar or Cash Bar.

THE ROSE HOSTED BAR PACKAGES

Hosted bar service means that guests of the event do not pay for drinks. Our packages range from simple beer and wine only options to a full craft-cocktail experience. The per-guest pricing includes everything needed to host an open bar at your special event: alcohol, mixers, garnishes, ice, glassware, equipment, staff, and even includes setup and breakdown. Please contact us if you have any other questions. All prices below are an approximate cost of a fully hosted bar.

<p>BEER & WINE 2 domestic and 3 premium beers, 4 house wines</p> <p>HOUSE BEER/WINE/LIQUOR 2 domestic and 3 premium beers, 4 house wines, House spirits</p> <p>PREMIUM</p> <p>BEER/WINE LIQUOR 2 domestic and 3 premium beers, 2 house and 2 premium wines, Premium spirits</p>	<ul style="list-style-type: none"> - 3 hrs \$18.00pp - 4 hrs \$21.00pp - 5 hrs \$22.00pp <ul style="list-style-type: none"> - 3 hrs \$21.00pp - 4 hrs \$23.00pp - 5 hrs \$25.00pp <ul style="list-style-type: none"> - 3 hrs \$29.00pp <ul style="list-style-type: none"> - 4 hrs \$30.25pp - 5 hrs \$32.00pp 	<p>PREMIUM BEER & WINE 2 domestic and 3 premium beers, 2 house and 2 premium wines</p> <p>CALL BEER/WINE/LIQUOR 2 domestic and 3 premium beers, 2 house and 2 premium wines, Call spirits</p> <p>TOP SHELF</p> <p>BEER/WINE LIQUOR 2 domestic and 3 premium beers, 2 house and 2 premium wines, Top Shelf spirits</p>	<ul style="list-style-type: none"> - 3 hrs \$19.00pp - 4 hrs \$22.00pp - 5 hrs \$23.00pp <ul style="list-style-type: none"> - 3 hrs \$25.25pp - 4 hrs \$26.75pp - 5 hrs \$28.50pp <ul style="list-style-type: none"> - 3 hrs \$35.75pp <ul style="list-style-type: none"> - 4 hrs \$38.00pp - 5 hrs \$40.75pp
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CLASSIC COCKTAIL BAR

2 domestic, 3 premium beers,
3 house wines, 2 premium wines
& Premium spirits
Expert bartenders

Up to six Classic Cocktails

- 3 hrs \$40.00pp
- 4 hrs \$43.00pp
- 5 hrs \$46.00pp

TOP SHELF SPIRITS

- Grey Goose Vodka
- Gray Whale Gin
- Bacardi Light Rum
- Captain Morgan Spiced Rum
- Bacardi Black
- Cazadores Cristilino Añejo
- State 38 Añejo Tequila
- Buffalo Trace Bourbon
- Woodford Reserve Bourbon
- Bulleit Whiskey
- Bulleit Rye Whiskey
- Crown Royal Canadian Whiskey
- Glenlivet 12 yr Scotch
- Buffalo Trace Bourbon Cream
- Naranja Orange Liqueur
- Marble Moonlight Espresso Liqueur

PREMIUM SPIRITS

- Tito's Vodka
- Bombay Sapphire Gin
- Bacardi Light Rum
- Captain Morgan Spiced Rum
- Bacardi Black
- Del Maguey Mezcal
- State 38 Blanco Tequila
- State 38 Reposado Tequila
- Buffalo Trace Bourbon
- Woodford Reserve Bourbon
- Bulleit Whiskey
- Bulleit Rye Whiskey
- Jameson Irish Whiskey
- Crown Royal Canadian Whiskey
- Buffalo Trace Bourbon Cream
- Naranja Orange Liqueur
- Marble Moonlight Espresso Liqueur

CALL SPIRITS

- Deep Eddy Vodka
- Tanqueray Gin
- Bacardi Light Rum
- Captain Morgan Spiced Rum
- RumHaven Coconut Rum
- 1800 Silver Tequila
- 1800 Reposado Tequila
- State 38 Bourbon
- Jim Beam Whiskey
- Dewar's Scotch
- Buffalo Trace Bourbon Cream
- Naranja Orange Liqueur
- Marble Moonlight Espresso

HOUSE SPIRITS

- Crystal Palace Vodka
- Crystal Palace Gin
- Castillo's White Rum
- Monte Alban Tequila
- Early Times Whiskey
- Lauder's Scotch
- Triple Sec Liqueur

* **Note:** Brands from lower-tiered spirit classifications can be pulled into higher-tiered bar packages.

HOSTED CLASSIC COCKTAILS

Aperol Spritz

Aperol, Sparkling Wine, Soda Water, Orange Wedge

Buffaloma – The House Margarita

State 38 Silver Tequila, Triple Sec, Lime Juice, House-made Margarita Mix, Chili Salt Rim, Lime Wedge

Dark & Stormy

Bacardi Black Rum, Lime Juice, Top with Gosling's Ginger Beer, Lime Wedge

Franklin Sour

Bulleit Bourbon, Simple Syrup, Triple Sec, Lemon Juice, Pomegranate Juice, Lemon Wedge

French 75

Bombay Sapphire Gin, Lemon Juice, Simple Syrup, Sparkling Wine, Lemon Twist

Golden Mule

Deep Eddy Vodka, Lime Juice, Gosling's Ginger Beer, Lime Wedge

Manhattan

Woodford Reserve Bourbon, Sweet Vermouth, Angostura Bitters, Luxardo Cherry

Miner's Mule

Bulleit Bourbon, Lime Juice, Gosling's Ginger Beer, Lime Wedge

Mint Julep

State 38 Bourbon, Simple Syrup, Mint

Mojito

Bacardi Silver, Mint, Lime, Soda Water, Lemon-Lime Soda

Negroni

State 38 Damn Good Gin, Campari, Sweet Vermouth, Orange Bitters, Orange Peel

Old Fashioned

Woodford Reserve Bourbon, Simple Syrup, Orange Bitters, Angostura Bitters, Luxardo Cherry and Orange Peel

Paloma

State 38 Silver Tequila, Lime Juice, Grapefruit Juice, Soda Water, Lime Wedge

THE ROSE HOSTED WINE BY THE BOTTLE

The Rose can also provide wines by the bottle for your event. All wine purchased can be sent home with the Client following the event, even if the bottle has already been opened. House and Premium wines must be ordered by the case (12 bottles) or an additional fee will be charged. Estimate 4 glasses of wine per bottle.

HOUSE - \$13 per bottle

Salmon Creek Wines

- Chardonnay
- Pinot Grigio
- White Zinfandel
- Cabernet Sauvignon
- Merlot
- Pinot Noir

PREMIUM - \$27 per bottle

Robert Mondavi Private Collection Wines

- Chardonnay
- Pinot Grigio
- Sauvignon Blanc
- Cabernet Sauvignon
- Merlot
- Pinot Noir

TOP SHELF - prices vary

- Prosecco – Lunetta - \$30
- Blanco – Campo Viejo \$32
- Chardonnay – La Crema \$39
- Chardonnay – Josh Cellars \$27
- Pinot Grigio – Caldaro Dolomiti \$30
- Moscato - Risata \$35
- Sauvignon Blanc – Kim Crawford \$39
- Rosé – La Crema \$39
- Cabernet Sauvignon –B-Side \$44
- Cabernet Sauvignon – Josh Cellars \$33
- Merlot – High Heaven \$39
- Malbec – Piattelli \$39
- Pinot Noir – B-Side \$44
- Pinot Noir – Carmel Road \$32
- Red Blend – Hans GSM \$32
- Red Blend – Campo Viejo Roja \$28
- Temperanillo – Campo Viejo \$28

THE ROSE CASH BAR

The Cash Bar beverage program is based on actual guest consumption with the exception of special orders and kegs, which are paid in full, consumed or not. Cash Bars in the Main Venue and State Room where alcohol is donated to the event (as with non-profit events) will incur a \$200 set-up fee per bar. Bartenders are \$25.00 per hour, to include their set-up and tear-down time. One bartender is required for every 75 people for beer and wine (1 per every 50 for full bar). Cocktails offered will be from the most recent Rose drink menu unless an alternative beverage plan for the Event is developed between the Client and The Rose.

NOTE: Each bar in the facility has a unique beverage program and special drink offerings can be created specifically for your event.

MAIN VENUE & STATE ROOM CASH BARS

CANNED / BOTTLED BEERS

▪ Corona Extra – 16 oz	\$8
▪ Modelo Especial – 16oz	\$8
▪ New Image Italian Pils – 16 oz	\$11
▪ Pabst Blue Ribbon – 16 oz	\$5
▪ Lagunitas IPA 19oz	\$12
▪ New Belgium Voodoo IPA – 19oz	\$10
▪ New Image N. Zealand IPA – 16oz	\$11
▪ Oskar Blues Dales Pale Ale – 19oz	\$11
▪ Angry Orchard Hard Cider – Btl	\$8
▪ White Claw Hard Seltzer 16oz	\$9
▪ <i>Black Cherry, Grapefruit, & Mango</i>	
▪ Sam Adam's Just the Haze – N/A	\$8

DRAFT BEER

▪ Coors Light	\$5
▪ Coors Original	\$5
▪ Blue Moon	\$6
▪ Colorado Native Amber	\$7
▪ AC Golden West Slope IPA	\$7
▪ Tommyknocker Blood Orange IPA	\$7

WINES BY THE GLASS

▪ Prosecco – Lunetta	\$12
▪ Blanco – Campo Viejo	\$10
▪ Chardonnay – La Crema	\$12
▪ Chardonnay – Josh Cellars	\$12
▪ Chardonnay – Smoking Loon Unoaked	\$7
▪ Pinot Grigio – Caldaro Dolomiti	\$8
▪ Moscato - Risata	\$8
▪ Sauvignon Blanc – Kim Crawford	\$12
▪ Rosé – La Crema	\$12
▪ Rosé – The Path	\$8
▪ Cabernet Sauvignon –B-Side	\$15
▪ Cabernet Sauvignon – Josh Cellars	\$12
▪ Cabernet Sauvignon – Smoking Loon	\$7
▪ Merlot – High Heaven	\$12
▪ Malbec – Piattelli	\$12
▪ Pinot Noir – B-Side	\$16
▪ Pinot Noir – Carmel Road	\$10
▪ Red Blend – Hans GSM	\$10
▪ Red Blend – Campo Viejo Roja	\$9
▪ Temperanillo – Campo Viejo	\$9

PLEASE REFER TO THE HOSTED BAR LIST ABOVE FOR ALCOHOL SELECTIONS FOR EACH CATEGORY

TOP SHELF SPIRITS - \$12-\$20

CALL SPIRITS - \$6-\$8

PREMIUM SPIRITS - \$10

HOUSE SPIRITS - \$5

* **Note:** Prices listed above are per drink - single (1.5 oz) poured cocktails.

\$5 – Mocktails (Non-alcoholic) - per drink

\$3- Soft Drinks - unlimited refill

NOTE FOR ALL BAR SERVICE – FOR ALL EVENT SPACES:

1. Taxes included in above pricing for all bar product/service.
2. All hosted bar sales are subject to 20% service and suggested 20% gratuity charges.
3. Selections, brands and pricing are subject to change based on availability.
4. Non-alcoholic beverage pricing (if not included in a meal plan) is \$6.00 per person, up to five-hour event.
 - a. \$3.50 per person for each additional hour beyond five.
5. One bartender per 75 guests for beer/wine bar or one bartender per 50 guests for full bar.
6. Events in the Main Venue and/or State Room opting for a Cash Bar will incur \$200 bar set-up fee whereas those opting not to serve alcohol will incur \$100 set-up fee per bar.
7. Bartenders are \$25/hour with a 4-hour minimum and must include their time for set-up and tear-down.
8. We have a “No Shots of alcohol nor drinks served “neat”” policy for all special events.
9. Guests to an event are not allowed to purchase drinks from the restaurant bar to then carry into the event space while the event is going on.
10. Outside alcohol is prohibited and could lead to the Client being fined.
11. Balances owed relating to the bar service will be paid upon leaving the event.

Parking & Map

There are two (2) public parking garages conveniently located within one (1) block of The Rose between Jackson St. and Prospector's Alley and between 11th and 13th Streets. Use the physical address information below for GPS navigation.

The Rose
1119 Washington Ave.
Golden, CO 80401

Public Garage 1 (North)
702 12th St.
Golden, CO 80401

Public Garage 2 (South)
1250 Jackson St.
Golden, CO 80401

Public Parking Garage Regulations:

- The Rose patrons can park in either public parking garage for extended periods of time.
- On weekdays and non-holidays, parking is free for the first two (2) hours and \$2.00/hour for each additional hour up to a maximum of \$8.00 per day.
- After 5:00pm on weekdays and Saturdays, Sundays and holidays, parking in the public garages is free.
- On weekdays and non-holidays, you must register your car either at the pay stations or by using the ParkMobile application (available for Android and iOS operating systems), even if you are staying less than two (2) hours.
- You don't have to register your car if you are parking after 5:00pm on weekdays and non-holidays or on weekends and holidays.
- Free parking national holidays include: New Years Day, Martin Luther King Day, Memorial Day, the 4th of July, Labor Day, Thanksgiving Day and Christmas Day.
- For more information on the City of Golden parking garages, visit: <https://www.visitgolden.com/your-visit/getting-here/parking/>

Entrances to The Rose event venue and bar/restaurant are located on Washington Ave. very close to the "Welcome to Golden" arch. Use the downtown Golden district map below to help find the public parking options (indicated in blue), to locate the entrances to the facility on Washington Ave., and to find surrounding attractions.

